

HongKong: The Chinese University Press.

Journals:

Datamonitor. (2005). *Fast Food Industry Profile: Global* (Industry Overview Report):MarketLine, a Datamonitor business.

Hegarty, J, A., and O'Mahony, G, B, (2001). *Discussion paper, Gastronomy: a phenomenon of cultural expressionism and an aesthetic for living*. Hospitality Management.(20) 3-13.

Kivela, J., and Crotts, J, (2006) *TOURISM AND GASTRONOMY I CUMTQPQO[ØINFLUENCE ON HOW TOURISTS EXPERIENCE A DESTINATION*. Journal of Hospitality & Tourism Research, Vol. 30, (3), 354-377.

Mintz, S. W., & Bois, C. M. D. (2002). THE ANTHROPOLOGY OF FOOD AND EATING. *Annual Review of Anthropology*, 31(1), 99-119.

Santich, B, (2004). Discussion paper, *The study of gastronomy and its relevance tohospitality education and training*. Hospitality Management. (23) 15624

This, H, (2004). *Molecular Gastronomy*: Angew. Chem. Int. Ed. 2002, 41, No. 1 1 WILEY-VCH Verlag GmbH, 69451 Weinheim, Germany, 200

Wognum, PM., Bremmers, H, Trienekens, J, van der Vorst, J, Bloemhof J, (2011) Systems for sustainability and transparency of food supply chains ó Current status andchallenges. *Advanced Engineering Informatics*, (25)1, 65-76.

Assignments, Evaluation Procedures, and Grading Policy

Interactive Lectures.

This approach to learning emphasizes student centered activities and interactive lectures. These lectures are designed to inform and converse with students by providing the theoretical background of the subject taught.

Group and Peer Learning.

Students will analyze and evaluate specific cultures and cuisines, food and beverage items and operations through peer learning and by working

your preparation.

Participate in all four discussion questions on canvas by uploading your comments.

Give constructive comments/input about relevant issues

Listen and be sensitive to other class members contributions.

Just attending class will not automatically earn you points; you must participate in the above manner on a regular basis.

NB: Participation in class discussions is expected. This includes commenting on material or asking questions. (See Assessment Rubric A)

Picture and Biography posted to WebCampus (50 pts)

Each student is to post a recent *head shot* picture into the assignment folder on WebCanvas. A short biography (300 words approx.) by answers the questions provided, to be posted onto WebCanvas by 21st January 2.29pm (See Assessment Rubric

Guest Speakers

Industry professionals will be invited to give a short lecturer on specific cuisines, which may include Asia, Australasia, Africa and the Americas. This will enhance uwf gvu understanding of the theories learnt and their application.

Assessment Summary

Task

- A critical evaluation of the topic chosen.
- A critical evaluation of the food habits within cultural, historical and trend considerations
- Pay particular attention to the current and future trends, influences, and cultural symbolism.
- Clearly show the development of food from a cultural context and how this changed overtime to incorporate historical, cultural,

Weekly Teaching Schedule

Week	Activities to be addressed in the lectures	Readings, Resources and References
Week 1	Administration: Introduction to Culture, Cuisine and Gastronomy <ul style="list-style-type: none">○ What is Food, Culture and Food habits○ Assignment discussion○ APA style referencing for	

Week	Activities to be addressed in the lectures	Readings, Resources and References
Week 8	Restaurant Visit TBC	Spence and Piqueras-Fiszman(2014) The Perfect Meal.
Week 9	SPRING BREAK NO CLASS SCHEDULED	
Week 10	Healthy Slow Foods and their importanceGastronomy in the 21st century <ul style="list-style-type: none"> ○ Healthy Eating and Diet within Cultures ○ Introduction to the Slow Food movement ○ Demonstration Cereals and Pasta Making 	Datamonitor. (2005). <i>FastFood Industry Profile: Global</i> Petrini (2003). <i>Slow Food: The Case For Taste</i> . p 1-34
Week 11	Impact of the environment and sustainable practicesfrom a cultural prospective <ul style="list-style-type: none"> ○ Sustainability, personal and social responsibility ○ Globalization and Food Security ○ The History of Chocolate ○ Individual Essay Due in Webcampus 04/11/22 2:29 PMBefore Class 	Wognum, et al (2011) Burch & Lawrence (2007). <i>Understanding Supermarkets and Agrifood Supply Chain</i> . P 1-26

Week 12

prior to required submission dates.

Grading Scale

93-100%	A
90- 92.9%	A-
87- 89.9%	B+
83- 86.9%	B
80-82.9%	B-
77-79.9%	C+
73-76.9%	C
70-	

behavior.

Office Hours and Course Questions

Electronic mail can be effective for many types of communication. What should you do if you are having a problem with some aspect of the course? First, you should check your syllabus and course schedule. If need be, please contact your instructor within scheduled office hours to speak on the phone or to schedule an in-person virtual meeting (*must schedule 24hr prior*) to discuss. Email is the best way to schedule a proposed meeting as the instructor is not always in the office during office hours.

The instructor will check emails and answer questions during the office hours listed at the beginning of the syllabus. If you email after that time you may not get a response until the next office hours. Emails sent after office hours on Friday will not be responded to until Monday office hours, do not leave questions until right before an assignment is due.

Format for Written Assignments

Points will be deducted for assignments that do not follow the requirements below or look unprofessional. Microsoft Word is the only acceptable format (except final presentation in PowerPoint). It is your responsibility to ensure that the submission can be opened by the instructor.

- É 12-point Times New Roman font with 1-inch margins.
- É 8 ½ x 11 paper, portrait orientation
- É 1.5 line spacing
- É Use tables to display data or small amounts of information in categories.
- É Use headings and subheadings to organize information.
- É Use bullet points and short, focused paragraphs instead of lengthy discussions.
- É To obtain a high grade for your effort it is highly recommended you proofread before submitting your assignment.
- É Check grammar, punctuation, and spelling.
- É Your name should be on every assignment submitted
- É All group assignments should have a cover sheet listing the names, positions and contributions of each member.
- É References must be in APA format and must include a title, date and author even if they are from the internet. References simply

pedagogy to help students learn and apply.

É Present issues and subject content from a holistic viewpoint.

É Encourage learners to think critically and creatively and to move beyond knowledge acquisition and textbook learning.

É Apply good principles of assessment and provide students with timely feedback on their progress.

É Consider student feedback, and use it to improve our teaching, and the learning and attainment of our students.

É Communicate clearly, making skillful use of a variety of media 74 0 5TJETQ3 TJ4 g0a7o42 Tm0 gle044